

Quick and Easy Gravy

Ingredients:

- 4 Tablespoons all purpose flour
- 1 Tablespoon vegetable oil
- 2 Cups chicken broth
- ¼ Teaspoon salt
- 1/8 teaspoon black
- 1/8 Teaspoon monosodium glutamate

Preparation:

1. Warm oil in saucepan over medium heat.
2. Stir in flour and heat until flour is lightly browned.
3. Stir in the remaining ingredients beginning with the broth.
4. Simmer for 15 minutes, stirring frequently.

This gravy is excellent over potatoes, stuffing, and many dishes. It can be stored in a container in the refrigerator or even frozen for later use.